

FOOD SERVICES DIRECTOR/EXECUTIVE CHEF JOB DESCRIPTION

Are you committed to and excited by high quality, locally- and ethically-sourced, organic, farm-to-table food services?

Hazon (www.hazon.org) is a non-profit organization dedicated to building healthier and more sustainable Jewish communities and a healthier and more sustainable world, and that mission is modeled at our Isabella Freedman Jewish Retreat Center campus in the beautiful northwest corner of Connecticut. And we are seeking a new Food Services Director/Executive Chef to help lead that effort.

At our Isabella Freedman campus, we strive to serve food that is locally sourced, minimally processed and sustainably grown, and to education to our participants about those food choices. The type of food we serve reflects the desires of our diverse clientele. We provide high quality vegetarian options at all meals. Our on-site organic farm contributes to the kitchen's produce during the summer and fall seasons.

Job responsibilities include the following:

- Oversee the total management of the kitchen including supervising kitchen and dining hall staff.
- Develop and oversee the food services budget.
- Work with vendors, and research alternates, to find best sources for foods, from both a values-oriented and economic perspective.
- Maintain kitchen, storage areas and loading dock in a clean and organized manner and in compliance with relevant health codes. Create and implement HACCP plan for food service areas.
- Order all food and supplies for the kitchen, dining room and coffee bar.
- Under mashgiach's supervision, ensure that kosher laws are strictly enforced. Work with the mashgiach to learn and understand the application of kosher standards.
- Maintain all kitchen equipment, including responsibility for repairs and replacement.
- Work with Adamah farm director to create a farm plan and harvesting schedule in order to maximize the amount of food grown on-site that is served in our dining hall.
- Provide clients who have dietary restrictions with well-balanced meals.
- Support and help to maintain the retreat center's commitment to an environmental ethic through recycling and composting.
- Support and help to maintain the retreat center's commitment to locally grown organic food and use of products from our gardens.
- Work closely with special events clients to prepare gourmet menus and meals.
- Create healthy vegetarian and/or vegan alternatives at every meal.
- Support other organizational staff in developing content for food education materials and curricula.

An ideal candidate would meet at least three of the following criteria:

- Experience supervising a kitchen and dining hall staff
- Experience in catering for groups of 100 or more
- Experience in farm-to-table cuisine
- Experience in Jewish cuisine
- Knowledge of kosher food laws

This position will be supervised by the Director of Isabella Freedman Campus Operations.

Compensation: Commensurate with experience. Benefits include health care and paid vacation. Housing may also be included.

To apply for this position, please send cover letter and resume to david.weisberg@hazon.org.